FOOD INSPECTION REPORT

SAN FRANCISCO DEPARTMENT OF PUBLIC HEALTH
ENVIRONMENTAL HEALTH BRANCH
1390 Market Street, Suite 210, San Francisco, CA 94102
www.sfdph.org/dph/eh/food (415) 252-3800

Date:	6/7/19
Time In:	9:45 Am
Time Out:	11:10 Am

Location Address: 198 Guerrero St.	Inspection Type: Follow-up
Facility Name: Mission Beach Cafe	Re-Inspection Date: —
Owner Name: Bill Clarke and Alan Carter Phone:	Location I.D.: 32887
☐ Permit Posted ☐ Inspection Report Posted	License Certificate Class No.: Exp. Date:
Person In Charge: Eydr	Food Safety Manager: William Clarke Exp. Date: 4/10/24

SECTION 1: High Risk Violations (HRV) 7 Pts Each
HRV disqualifies Symbol of Excellence COS*

EMPLOYEE HEALTH / HYGIENE
1 Communicable disease - Unreported or unrestricted ill employee
PREVENT CONTAMINATION BY HANDS
2 Hands not clean / improperly washed / gloves improperly used
TIME & TEMPERATURE RELATIONSHIPS
3 High risk food holding temperature
4 Time as a public health control - Unauthorized or unsafe use
5 Improper cooling methods
6 Improper cooking time / temperatures
7 Improper reheating of food
PROTECTION FROM CONTAMINATION
8 Contaminated or adulterated food
9 Unclean or unsanitary food contact surfaces
FOOD FROM APPROVED SOURCES
10 Unapproved food source
HIGHLY SUSCEPTIBLE POPULATIONS
11 Prohibited food served to sensitive population
WATER / HOT WATER
12 No hot water or running water
LIQUID WASTE DISPOSAL
13 Sewage or wastewater contamination
VERMIN
14 Rodents, roaches, flies, or other animals
15 Other high risk violation

SECTION 2: Moderate Risk Violations 4 Pts Each

DEMONSTRATION OF KNOWLEDGE
16 Inadequate food safety knowledge or lack or certified food safety manager
EMPLOYEE HEALTH / HYGIENE
17 Discharge from employee nose, mouth, or eye
18 Employee eating or smoking
PREVENT CONTAMINATION BY HANDS
19 Inadequate and/or inaccessible handwashing facilities
TIME & TEMPERATURE RELATIONSHIPS
20 Moderate risk food holding temperature
21 Time as a public health control - Inadequate procedures or records
PROTECTION FROM CONTAMINATION
22 Reservice of previously served foods
23 Food in poor condition
24 Inadequately cleaned or sanitized food contact surfaces
FOOD FROM APPROVED SOURCES
25 Noncompliance with shell fish tags or display
26 Noncompliance with Gulf Coast oyster regulation

*COS-Corrected On Site

The marked violations are California Retail Food Code violations and must be corrected.

Abatement Hearing Follow-up
This facility's permit to operate has been suspended due to an imminent public health risk, failure to comply with the 1/29/19 abatement hearing order, and failure to pay delinquent license fees for 2019-2020.
Facility was found to have a severe rodent infestation. All operations shall cease and desist immediately. This facility shall remain closed to the public until approval to reopen has been granted by this Department. A closure sign has been posted and shall not be removed, blocked, or obstructed in any manner. Closure sign shall only be removed by an Inspector from this Department.
* A notice to attend the Wednesday, 6/20/19 Director's Hearing has been issued.

DEDUCTIONS:	
High Risk:	
Mod Risk:	
Low Risk:	
FINAL	

This Report Shall Be Posted In Public View

☐ **Reinspection Fee Applicable For Violations No. 1 Thru 15**

REHS (Print): M. Cuevas Signature:
Phone: (415) 252-3819 Received by: X Hand delivered to

Middle Copy - Operator Copy

SECTION 2: (Continued) COS

CONFORMANCE TO APPROVED PROCEDURES
27 Noncompliance with HACCP plan or variance

CONSUMER ADVISORY
28 Consumer advisory not provided for raw or undercooked foods

WATER / HOT WATER
29 Insufficient hot water or running water

LIQUID WASTE DISPOSAL / VERMIN
30 Inadequate sewage / wastewater disposal
31 Rodents, roaches, flies, or other animals

GENERAL FOOD SAFETY REQUIREMENTS
32 Improper thawing methods
33 Foods not protected from contamination
34 Other moderate risk violation

SECTION 3: Low Risk Violations 2 Pts Each

SUPERVISION
35 No person in charge of food facility

PERSONAL CLEANLINESS
36 Unsanitary employee garments / hair / nails

GENERAL FOOD SAFETY REQUIREMENTS
37 Improperly washed fruits and vegetables
38 Improper storage, use or identification of toxic substances

FOOD STORAGE / DISPLAY / SERVICE
39 Improper food storage
40 Improper food labeling or menu misrepresented

EQUIPMENT / UTENSILS / LINENS
41 Unclean nonfood contact surfaces
42 Inadequate warewashing facilities / equipment
43 Unapproved / unmaintained equipment or utensils
44 Improper storage of equipment utensils or linens
45 Inadequate ventilation or lighting
46 No thermometers or uncalibrated
47 Wiping cloths not clean or properly stored or inadequate sanitizer

PHYSICAL FACILITIES
48 Improper or defective plumbing
49 Inadequate or unsanitary refuse containers or area or no garbage service
50 Unclean, unmaintained or improperly constructed toilet facilities
51 Inadequate dressing rooms or improper storage of personal items

PERMANENT FOOD FACILITES
52 Unclean or degraded floors, walls or ceilings
53 Unapproved living quarters in food facility

SIGNS & OTHER REQUIREMENTS
54 Permit / license / inspection report not posted
55 Food safety certificate or food handler card not available
56 Unpermitted food facility
57 Worker safety hazards
58 Inadequate HACCP plan record keeping

VERMIN
59 Rodents, roaches, flies, or other animals

OTHER
60 Non-service animal
61 Noncompliance with Cottage Food Operation
62 No plan review and/or Building Permit
63 Labor law notifications not posted
64 Other low risk violation

Location Address:	Inspection Date:
198 Guerrero St.	6/7/19
Business Name:	**Re-Inspection Date:**
Mission Beach Cafe	—

The marked violations are California Retail Food Code violations and must be corrected.

(Failure To Comply May Result in a Citation and / or Fines)

* Joint inspection with Principal M. Freschet.

The owner/operator has failed to comply with several requirements of the 1/29/19 Abatement Conference Hearing.

The following health Code violations were observed at time of inspection:

1) Vermin - rodent droppings observed in the unapproved garage storage area on floor, in unapproved food preparation area on floor, and in main kitchen on food contact surfaces and on floor.

Mice droppings in kitchen were on a wiping cloth on top of a cold-top refrigerator with several knives and utensils on the cloth as well.

Droppings in back corner of top of cold-top refrigerator.

(Recurring violation)

☒ Permit Suspension ☒ Citation Issued ☐ Impoundment / VCD

The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

REHS: M. Cuevas / M. Freschet

Received By: X Hand delivered to Mr. Bill Clarke

Location Address: 1918 Guerrero St	Inspection Date: 6/7/19
Business Name: Mission Beach Cafe	Re-Inspection Date: —

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2) Foods not protected from contamination. Two active food preparation areas in the backyard were located under a bird-proofed staircase. Observed food-soiled cutting board on top of an AC unit and open drinks next to it. There was a prep table placed adjacent to mop sink with food-soiled containers, utensils, wiping cloths, and open drinks. No sanitizer available.

3) Unapproved food preparation area in the backyard building has not been upgraded as required in the plan check site evaluation report dated 8/15/17 and the abatement hearing order from 1/29/19. Food, equipment, and utensils are being stored in this area. Observed a container of raw shrimp in stagnant water sitting in the 1-compartment sink.

4) Operator did not submit the required commissary verification form for all baking and food preparation which is not allowed in the unapproved back yard building.

5) This facility is not maintained clean and operable. Kitchen floor is deteriorated, aggregate subfloor is exposed. Floors and walls of kitchen and unapproved area are in disrepair or improper finishes. 3-compartment sink piping is in disrepair and held up by blocks. Observed accumulation of grease and food debris throughout facility.

REHS: M. Cuevas	
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6) Facility has a large accumulation of refuse, old equipment, and personal items/apparel (shoes) in backyard adjacent to garbage area. Accumulation of household items in the unapproved garage storage room. Observed 2 dog food bowls with food and water next to unapproved food preparation stations in backyard.
*These conditions may contribute to vermin activity.

Facility is currently operating without a valid health permit to operate. Annual license fees for fiscal year 2019-2020 have not been paid to the SF Tax Collector's office.

Note
- Per owner, Bill Clarke, his partner Alan Carter continues to be a partner in the facility's ownership.

REHS: M. Cuevas

Received By: X Hand delivered to Mr. Bill Clarke